

Leah

Nodding Onion

Scientific: Liliaceae allium cernuum

Halkomelem: st'axet

French: Hochement de tête oignon

The nodding onion is a flowering perennial native to North America. It is found throughout Canada at moist high altitudes, dry prairies and often on the banks of rivers and streams. The bursting blooms that appear throughout June, July and August, attract butterflies and hummingbirds. This onion who belongs to the lily family has a true oniony scent and is defined by its charming flower cluster that nods downward towards the ground. You can identify the nodding onion by the leaves which are long, thin green and grass-like, the stalk which is leafless with a bend, and the firework esq head of pink or white bell shaped flowers.

The nodding onion was planted here because it was commonly consumed by the First Nations people of the Pacific NorthWest (Cloutier, 2014). They were harvested before bloom and eaten raw, dried, boiled or cooked (Split Rock Environmental, 2013). The nodding onion was also used for medicinal purposes including; pain, insect bites and swelling (Split Rock Environmental, 2013). Traditional gathering sites which have been taken by establishments mean that protecting the nodding onion keeps its historical practices alive (Cloutier, 2014).

References

- Cloutier, C, Ark of Taste. (2014).Nodding Onion. Retrieved from <http://arkoftaste.slowfood.ca/nodding-onion/>
- Split Rock Environmental. (2013). Nodding Onion (kwela'wa úl). Retrieved from <http://splitrockenvironmental.ca/product/nodding-onion/>





Glacier Lily
Scientific: Liliaceae erythronium grandiflorum
Halkomelem: sk'ámeth
French: Lis glaciale

Glacier Lilies are quite unique to the lily family. They are native to Western North America, found in mountain meadows and forest-parkland; appearing at the earliest signs of spring when the snow is melting and grass begins to show. Wildlife such as deer, bears and elk forage the small perennial bulbs, squirrels and mice also feed on bulbs overwinter (Boise National Forest, n.d.). Glacier lilies are easy to spot with their bright lemon yellow flower petals that curl back, sometimes till they touch and their red or white anthers that hang down from the center. The flowers come in ones, twos and threes and attract pollinators such as bees. They grow on stalks up to 30cm tall with two oval yellowish green lance shaped leaves that are attached at the base (BC Living, 2004).

The Glacier Lily was included in the garden because it was relevant to Indigenous culture. The bulbs were cooked, dried and boiled by Indigenous people of the interior even though it was difficult to harvest. It required skill when digging up and could also cause a burning sensation if eaten raw (Wild Rose, n.d.). The roots and leaves of the lily were used for sores and as cold medication (Montana Plant Life, n.d.). In some communities the leaves were eaten for birth control effects (Wild Rose, n.d.).

References

- BC Living, Garden. (2004). Glacier Lily. Retrieved from <https://www.bcliving.ca/glacier-lily>
- Boise National Forest, USDA Forest Service. (n.d.). Wildflowers- Glacier Lily. Retrieved from https://www.fs.usda.gov/detail/boise/learning/nature-science/?cid=fsed_009711
- Montana Plant Life. (n.d.). Glacier Lily. Retrieved from http://montana.plant-life.org/cgi-bin/species03.cgi?Liliaceae_Erythroniumgrandiflorum
- Wild Rose, College of Natural Healing. (n.d.) Glacier Lily. Retrieved from https://wildrosecollege.com/encyclopaedia_entry/glacier-lily/



Tiger Lily
Scientific: Liliaceae liliium columbianum
Halkomelem: sxámélexwtheh
French: Lis du tigre

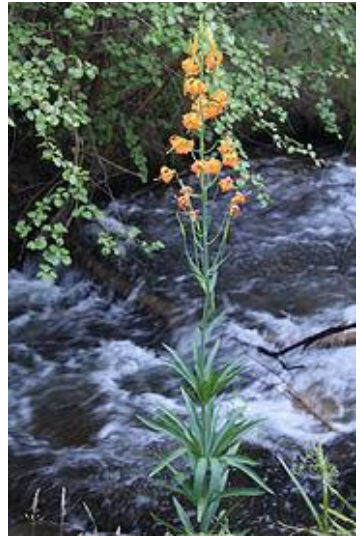
Possibly the most popular lily, the Tiger Lily has many varieties one of which is native westren to North America. *Lilium columbianum* is a bulbous perennial found in the southern mainland of British Columbia as well as on the south end of Vancouver island. Bloom begins in the warmest months, starting in june and ending in early August. The memorable yellowish orange flowers have dark speckles that are dense at the center and sparse around the petals edge. One plant produces multiple flowers that tip downwards towards the ground, they jut out on stems from a stalk that is surrounded by whorls of green leaves from top to bottom. The leaves are a defining feature that categorizes the tiger lily as a “true” lily (California Native Plant Society, n.d.). Tiger lilies may grow up to 4 ft tall which makes them easy to spot.

The Tiger Lily was included in the garden because they have a significant place in the history of Indigenous Peoples because of its commonality and many uses for both food and medicine. If you wish to prepare some you can slice the bulb from the roots and stem, try to keep the bulb scales attached and boil or fry till slightly soft yet firm (Native Foods Nursery, n.d.). Try them whole, mashed, or sliced, they have a mild sweet flavor with a bitter aftertaste that is enjoyable to some (Native Foods Nursery, n.d.). Lilies are also relevant to our connection with the Shakespeare garden and are mentioned by Shakespeare a few times.

“To gild refined gold, to paint the lily, to throw a perfume on the voilet,...is wasteful and ridiculous.”
(Shakespeare, 1959).

References

California Native Plant Society. (n.d.) Columbia Lily. Retrieved from [https://calscape.org/Lilium-columbianum-\(Columbia-Lily\)?srchcr=sc5b68c9579886b](https://calscape.org/Lilium-columbianum-(Columbia-Lily)?srchcr=sc5b68c9579886b)
Native Foods Nursery. (n.d.). Tiger Lily. Retrieved from <https://nativefoods nursery.com/tiger-lily/>
Shakespeare, W. (1959). King John. London: Methuen.



Chocolate Lily (Rice Root)
Scientific: Liliaceae fritillaria camschatcensis
Halkomelem: stl'éléqw'
French: Lis au chocolat

The Chocolate Lily is a perennial that is also commonly known as wild rice or rice root in North America. These names come from its special bulb that is actually many bulblets that resemble rice, they fall apart easily into small rice-like pieces, each with the ability to start a new plant (Heart Of The West Coast, 2012)! Often found on hillsides, meadows, woodlands and even rocky beaches these “true” lilies grow at most elevations along the west coast. Blooms begin in May throughout June where up to four flowers hang from tall stalks that can reach 60 cm in height. The stalks have whorls of leaves and the flowers consist of six petals. The petals are multi toned with dark greenish, brownish purple, sometimes even bits of yellow blended together to create a chocolatey appearance. Although the name sounds delicious, Chocolate lilies have a foul smell that attracts flies which act as its main pollinator (Charnon, n.d.).

A true lily, the Chocolate Lily is relevant to both Shakespeare and to the Indigenous peoples and so it was included in our garden. “Like the Lily, That once was mistress of the field and flourish'd, I'll hang my head and perish.”(Shakespeare, 1986).

The roots were prepared by soaking then draining and being cooked or included in soups or by many groups of coastal Indigenous Peoples (Charnon, n.d.). The bulbs are easy to dig up because they grow so close to the surface (Heart Of The West Coast, 2012). Today you can purchase rice roots to cook and eat from stores in Canada!

References

- Charnon, B. Boise National Forest, USDA Forest Service. (n.d.). Wildflowers- Chocolate Lily. Retrieved from https://www.fs.fed.us/wildflowers/plant-of-the-week/fritillaria_camschatcensis.shtml
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- Shakespeare, W., Rylands, G., Speaight, R., & Marlowe Dramatic Society. (1986). *King Henry VIII*. London, England: Argo.

